



Valentine's Day SPECIAL MENU

/13th & 14th February/



APPETIZERS

SIX ON THE HALF SHELL 20

Oysters, Lemon Ginger Mignonette, fresno chili hot sauce, lemon.

BAKED BRIE AND FIGS 18

Triple cream brie, Caramelized figs, dukkah, pomegranate seeds, roasted crushed pistachios, Tawari honey. Served with Pita Chips.

ENTREE

HALIBUT EN PAPILLOTE 38

Briami veg, parsley, basil , aleppo and piquillo peppers, capers, in a tarragon mousseline sauce. Served with lemon scented rice.

SURF AND TURF BOARD 79

200z Picanha steak, served with lemon garlic guajillo shrimp, smashed truffle fingerling potatoes, maple glazed carrots, charred asparagus. Drizzled with chimichurri. Made for two.

BRAISED BEEF CHEEK RISOTTO 31

Lemongrass and red wine braised beef cheek, garlic butter swiss chard, creamy saffron risotto, red wine jus. Topped with truffle scented allumettes.

DESSERT

KISS AND TELL 15

Decadent chocolate brownie layered with silky chocolate mousse, finished with freeze-dried passion fruit and berries on a vibrant raspberry yuzu paint.





TAPAS

Mediterranean Mezze Platter 25

Labneh, baba ghanoush, muhammara & hummus; pickled vegetables, olives, and house-made pita chips. Perfect for sharing.

Charcuterie Board 35

St. Lawrence Market cured meats, artisanal cheeses, house condiments, and grilled focaccia. Made for two.

Crispy Fried Calamari 20

Chickpea-fried calamari with bruschetta, spicy aioli, and frisée.

Bruschetta 16

Grilled rosemary focaccia topped with our house made bruschetta mix, Mozzarella & Grana Padano, and a balsamic reduction.

PASTA E RISO

Certain items containing alcohol can be made without.

Please ask your server for details.

Add Grilled Chicken Breast +8 |

5 Wild Red Prawns +10 |

Add a Small Market or Caesar Salad +5 |

*All pastas contain dairy.

Rigatoni Bolognese 24

Beef Bolognese, Basilico, red wine, fresh rigatoni pasta. (Sauce contains dairy.)

Corn and Crab Mezze Luna 32

Local handmade mezze luna filled with rich mascarpone and crab, nestled in a brown butter corn emulsion, finished with confit tomatoes, chives, and Argentinian red shrimp.

Paella Valenciana 30 / 58

(For One or For Two)

Traditional Bomba rice, Spanish saffron sofrito, in-house smoked chicken, grilled chorizo, manila clams, PEI mussels, red Argentinian shrimp.

SALADS & VEGAN

Classic Caesar 12 / 19

Romaine, house-made croutons, crispy capers, Parmigiano-Reggiano, and HOTHOUSE Caesar dressing.

Roasted Caprese Salad 20

Blistered Roma tomatoes, fior di latte, fresh basil, pomegranate seeds, and pomegranate molasses.

Cauliflower Dukkha 24

Blanched and fried cauliflower, hummus, Egyptian hazelnut dukkha, lemon tahini dressing, fresh mint.

ADD PROTEIN

Balsamic Marinated Tofu — 8

Grilled Chicken Breast — 8

Red Wild Prawns (5) — 10

Grilled Organic Atlantic Salmon Filet (6 oz) — 15

FARM TO SEA

Steak Frites 40

10oz Grilled Picanha steak, fries, Brandy Peppercorn sauce, chimichurri.

Moroccan Chicken Tagine 28

Braised Moroccan cinnamon curry chicken. Onion, carrots, cinnamon curry chicken jus, smoked paprika couscous, confit tomatoes, fresh mint, fresh parsley.

Saffron Cinnamon Lamb Shank 38

Saffron & cinnamon braised lamb shank, curry and raisin rice, lamb jus, orange and pomegranate molasses, roasted onion.

Many items can be modified — please talk with your server. We have gluten-free pasta. Substitute starch for lemon scented rice, French fries, savoury mashed potatoes.